## Claims:

1. Apparatus for forming a strip of dough, comprising a framework (2) and two sets (21, 22) of superimposed rollers (23) disposed adjacent to each other and driven for rotation around their horizontal axes, the rollers (23) of each set (21, 22) being bearingly supported on a roller carrier (24) movable relative to the framework (2), wherein the dough (4) passes from above to below through the gap (26) remaining between the two roller sets (21, 22), which gap narrows to below, all rollers (23) of one set (21, 22) being driven in the same direction, however, the lower rollers (23) of the set (21, 22) being driven faster than the upper rollers (23) of the same set (21, 22), and wherein the roller carriers (24) of the two sets (21, 22) can be moved one against the other or apart form each other by eccentric drive means, characterized in that an eccentric (36, 45) is bearingly supported on each roller carrier (24) and is driven for rotation opposite to the direction of movement of the dough (4), and that each roller carrier (24) is bearingly supported on a further eccentric (36, 45) or a connecting rod (51) at a point that is located higher or lower than this eccentric (36, 45), wherein this further eccentric (36, 45) or this connecting rod (51) is bearingly supported for rotation or pivotal movement on the framework (2).

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- 2. Apparatus according to claim 1, characterized in that the rollers (23) of the two roller sets (21, 22) have diameters that are equal to each other.
- 3. Apparatus according to claim 1 or 2, characterized in that each roller carrier (24) is formed by two walls (54) laterally confining the gap (50).

- 4. Apparatus according to claim 1, 2 or 3, characterized in that the eccentric or the eccentrics (36, 45) or, respectively, the connecting rod (51) are adjustable, for example by changing the eccentricity and, respectively, or the bearing location of the eccentric (36, 45) and, respectively, or by changing the length and, respectively, or the linkage points of the connecting rod (51).
- 5. Apparatus according to any of claims 1 to 4, characterized in that the connecting rod (51) is obliquely directed from its linkage point (53) at the roller carrier (24) to above or to below.
- 6. Apparatus according to any of claims 1 to 5, characterized in that each two eccentrics (36, 45) disposed at both sides of the gap (50) are driven in synchronism, however with opposite direction of rotation.
- 7. Apparatus according to any of claims 1 to 6, characterized in that above the gap (50) delimited by the driven roller sets (21, 22), adjacent to the respective uppermost rollers (23), two further sets (18, 19) of freely rotatable bearingly supported superimposed rollers are provided side by side, wherein preferably the gap delimited by these two roller sets (18, 19) is at least as width as the mean width of the gap (50) delimited by the driven roller sets (21, 22).
  - 8. Apparatus according to claim 7, characterized in that the rollers (20) of each one of the further roller sets (18, 19) are superimposed in vertical direction and are all of the same size.

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- Apparatus according to claim 7 or 8, characterized in that the rollers (20) of the further roller sets (18, 19) have diameters that are smaller than those of the driven rollers (23).
- 5 10. Apparatus according to any of claims 1 to 9, characterized in that the two roller carriers (24) can be adjusted by additional adjustment means in direction towards each other or away from each other.
- 11. Apparatus according to claim 10, characterized in that the adjustment means comprise toothed racks (55) connected to the roller carriers (24) and meshing with toothed wheels (56) bearingly supported at the framework (2).
  - 12. Apparatus according to any of claims 1 to 11, characterized in that at least one roller (23) is provided with at least one conduit (59) for supplying a flowable medium to the dough, which conduit extends in longitudinal direction of the roller, and that the roller jacket (65) surrounding this conduit (59) is constituted by a sintered body that is permeable for this medium.

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- 13. Apparatus according to claim 12, characterized in that the sintered body consists of a dough repelling material, in particular polyamide having a molecular weight of about 800 to 1200, for example about 1000, whereby the sinter volume amounts to 60 to 90%.
- 14. Apparatus according to claim 13, characterized in that the sintered body consists of sintered grains of synthetic plastic material having an average grain size of 0.1 to 1.0 mm, for example 0.2 to 0.35 mm.